



Training Course Information

Food & Dairy Division

The following courses are offered by the Michigan Department of Agriculture's Food & Dairy Division. Course requests or inquiries should be directed to the course contact person. For additional training materials not listed here, visit www.michigan.gov/mda click on "Food & Agribusiness" then "Food Safety" then "Resources for Regulators" then "Training".

Course Name:	Better Process Control School
Format:	Classroom Lecture
Target Audience:	Individuals wishing to become certified supervisors for low-acid canning facilities.
Course Objectives:	Certifies supervisors of thermal processing systems, acidification and container closure evaluation programs for low-acid canned foods. Federal regulations require that each processor must operate with a certified supervisor on hand at all times during processing.
Course Description:	The following subject areas are required by the FDA for all persons seeking certification: microbiology of thermally processed foods; food container handling; food plan chlorination/sanitation; records for production processing; process room instrumentation, equipment and operation. A number of additional subject areas are also covered.
Suggested Preparation:	None
Location:	Michigan State University, East Lansing
When Offered:	October 27-30, 2003, then as announced.
Course Length:	4 days
Course Contact:	Linda Young, 517-355-8474, youngli@pilot.msu.edu
Cost:	\$550 for 2003 course
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.

Course Name:	F.I.R.sT.- Foodborne Illness Response Training WEB LINK
Format:	Classroom, lecture with group discussions and exercises
Target Audience:	All local health department (LHD) and Michigan Department of Agriculture (MDA) foodborne illness investigation staff, including food inspectors, nurses, epidemiologists, laboratory staff and administrative staff.
Course Objectives:	F.I.R.sT. training seeks to: <ol style="list-style-type: none"> 1. Promote consistency in surveillance and outbreak investigative methods, 2. Promote and encourage a multidisciplinary approach, 3. Clarify current Michigan roles and responsibilities and legal requirements, and 4. Answer commonly asked questions.
Course Description:	F.I.R.sT. training provides participants with an overview of the foodborne illness investigative procedures and relationships needed to identify and respond to potential outbreaks of foodborne illness. It emphasizes the importance of effective teamwork. Separate modules summarize foundational principles of surveillance, investigation, disease control, laboratory testing, and effective report writing.
Suggested Preparation:	F.I.R.sT. training is most effective when teams of individuals from the same organization go through the training together. It can serve as a refresher for experienced staff or as introductory training for newly hired employees.
Location:	Regionally throughout Michigan
When Offered:	As announced.
Course Length:	Two days
Course Contact:	John Tilden, MDA, 517-373-9726, TildenJ@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.

Course Name:	Food Law / Food Code Training
Format:	Classroom Lecture
Target Audience:	New local health department (LHD) and Michigan Department of Agriculture (MDA) food program staff.
Course Objectives:	Upon completion of the course, students will have an understanding of Michigan's Food Law of 2000, as amended, and the 1999 FDA Food Code. A variety of handout materials including a spiral bound copy of the 1999 FDA Food Code will be provided.
Course Description:	Presentations will review the 1999 Food Code by chapter, highlights of Michigan's Food Law and how to use the two documents together.
Suggested Preparation:	Michigan's 1999 Food Code Self-Study Familiarization Guide and, Training Program for the Professional Food Service Sanitarian – Modules 1 and 4 and, ServSafe or equivalent training and, twenty-five inspections with their agency's trainer.
Location:	MDA Office Building (Constitution Hall), Lansing
When Offered:	Annually. Next anticipated class: January, 2004
Course Length:	3 days
Course Contact:	Jasmine Lincicome, 517-335-3238, LINCICOMEJ@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.

Course Name:	Food Program Self-Assessment
Format:	Classroom, lecture and exercises
Target Audience:	Local health department (LHD) food program managers
Course Objectives:	Provide participants with the knowledge and skills to conduct an assessment of a LHD food program to determine compliance with Michigan's minimum program requirements (MPR's).
Course Description:	This training covers Michigan's minimum program requirements and guidance document. The entire review process is covered including determining sample sizes, selecting samples of documents for review, reviewing documents, summarizing findings, analyzing data and determining compliance status with the appropriate MPR.
Suggested Preparation:	Become familiar with the current minimum program requirements and guidance document. Practice reviewing plan reviews, licenses, inspection reports, complaints and foodborne illness documents for quality and accuracy problems.
Location:	As announced
When Offered:	As announced
Course Length:	1 day
Course Contact:	Thomas Crook, MDA, 517-241-0933, crookt9@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement-Important Factor III.

Course Name:	Pasteurizer Operator Workshop
Format:	Classroom and hands-on.
Target Audience:	Industry and Regulatory staff. Introductory to intermediate.
Course Objectives:	Provide the participant with an understanding of the need for pasteurization and a general overview of the processes and equipment used for the pasteurization of milk and other fluid foods.
Course Description:	Lecture and hands-on laboratory exercises, including pasteurizer testing and inspection procedures.
Suggested Preparation:	Familiarity with pasteurization of fluid foods.
Location:	Michigan State University, Department of Food Science and Human Nutrition
When Offered:	March of each year.
Course Length:	Two days.
Course Contact:	Dr. John Partridge, Dept. of Food Science and Human Nutrition, Michigan State University, East Lansing, MI 48824 ph. 517-355-7713, partridg@msu.edu
Cost:	
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement-Important Factor III.

Course Name:	Plan Review - Basic
Format:	Classroom
Target Audience:	New LHD and MDA food establishment plan review staff
Course Objectives:	At the conclusion of this course, students should be able to understand the steps of the plan review process, conduct a simple plan review and complete proper documentation.
Course Description:	This training covers hands-on blueprint reading practice, orientation to using MDA's model forms and letters, proper documentation, plan storage and retention, common plan review errors, using MDA's excel formula calculator, basic menu and food flow analysis, hands-on review practice and pre-existing establishment review.
Suggested Preparation:	Complete "Sanitarian's On-Line Training Program", module 12.
Location:	At individual local health departments or regionally
When Offered:	Upon request
Course Length:	1 day
Course Contact:	Kevin Besey, MDA, 517-373-2779, beseyk@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement-Important Factor III.

Course Name:	Plan Review - Advanced
Format:	Classroom
Target Audience:	Experienced LHD and MDA food establishment plan review staff
Course Objectives:	At the conclusion of this course, students should be able to understand the steps of the plan review process, conduct a simple plan review and complete proper documentation.
Course Description:	This training covers advanced menu and food flow analysis, SOP development, advanced hot water sizing and equipment venting problems, unique cross-connection problems, current trends in facility design / operation, group exercises to compare / improve plan review consistency and other common plan review problems.
Suggested Preparation:	Complete "Plan Review - Basic" course.
Location:	At individual local health departments or regionally
When Offered:	Upon request
Course Length:	1 day
Course Contact:	Kevin Besey, MDA, 517-373-2779, beseyk@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement- Important Factor III.

Course Name:	Plumbing: Cross Contamination and Backsiphonage Protection
Format:	Class Room – PowerPoint – Hands on equipment
Target Audience:	Local health Department and Michigan Department of Agriculture Food Inspectors
Course Objectives:	At the conclusion of this course, students should be able to: <ol style="list-style-type: none"> 1. Recognize plumbing hazards 2. Identify the correct method of remediation
Course Description:	The course will cover Food Code, Food Law and Michigan plumbing law regulations governing protection of drinking water, plumbing and food handling equipment.
Suggested Preparation:	Have a basic understanding of the Food Code and Food Law.
Location:	At individual local health departments or regionally
When Offered:	Upon Request
Course Length:	3-4 hours
Course Contact:	Rodger Griffith 517-241-0932, MDA, griffithr@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.

Course Name:	Risk-Based Inspection Techniques
Format:	Classroom, Lecture, Group Exercises
Target Audience:	Local health Department and Michigan Department of Agriculture Food Inspectors
Course Objectives:	At the conclusion of this course, students should be able to: <ol style="list-style-type: none"> 1. Understand principles for conducting a risk-based inspection 2. Conduct an effective operator interview 3. Determine food safety hazards, critical control points, standard operating procedures, and manager knowledge from a menu review 4. Write an inspection report that follows the MDA report writing format 5. Educate and assist an operator in the use of a risk control plan
Course Description:	This course will teach risk-based inspection principles and help students develop skills in inspection techniques, such as conducting operator interviews using a menu review, writing reports, and using risk control plans.
Suggested Preparation:	Complete MDA Food Law / Food Code Training and Training Program for the Professional Food Service Sanitarian – Modules 1,3,4,6,8 and 10
Location:	As Announced
When Offered:	As Announced
Course Length:	1 day (6 contact hours)
Course Contact:	Barbara Coy, MDA, 517-335-4604 coyb9@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.

Course Name:	Sanitarian's Training Program WEB LINK
Format:	Internet, self-study or with local health department (LHD) trainer
Target Audience:	New local health department (LHD) and Michigan Department of Agriculture (MDA) food program staff and new food facility plan reviewer's.
Course Objectives:	This 12 module program provides entry level training for MDA and LHD food service sanitarians.
Course Description:	The modules are titled: 1. Food Service Sanitation Program, 2. Introduction to the Food Service Industry, 3. Risk Communication, 4. Facility Operation, 5. Pest Control, 6. Foodborne Microbiological Control, 7. Foodborne Illness Investigations, 8. Introduction to HACCP, 9. Introduction to Food Labeling, 10. Michigan's Food Laws and Regulations, 11. Enforcement Procedures, 12. Introduction to the Plan Review Process. (Visit www.michigan.gov/mda click on "Food & Agribusiness" then "Training")
Suggested Preparation:	None
Location:	NA
When Offered:	Continuous
Course Length:	Self-paced
Course Contact:	Thomas Crook, MDA, 517-241-0933, crookt9@michigan.gov or agency trainer.
Cost:	None
Credit Types Offered:	MDA certificate available through local health department trainer's. Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.

Course Name:	Temporary Food Service and Special Transitory Food Unit (STFU) Roundtable
Format:	Group discussion
Target Audience:	Local health department food staff inspecting STFU's or issuing temporary food licenses.
Course Objectives:	At the conclusion of this discussion, participants should be able to: <ol style="list-style-type: none"> 1. Properly issue temporary food service licenses. 2. Properly inspect temporary food service establishments and STFU's.
Course Description:	This is a round table format to answer questions and discuss criteria for issuing licenses and conducting inspections.
Suggested Preparation:	None
Location:	At individual local health department offices. It is preferred that several health departments are represented at each session to encourage sharing of ideas. No limit to class size.
When Offered:	Upon request
Course Length:	2-3 hours
Course Contact:	Becky Ouellette, MDA, 517-241-0140, OuelletteR@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.

Course Name:	Violation Identification in Food Establishments
Format:	Classroom Lecture
Target Audience:	Local health department (LHD) and Michigan Department of Agriculture (MDA) food program staff.
Course Objectives:	Upon completion of the course, students will be able to: <ol style="list-style-type: none"> 1. Recognize food code violations 2. Categorize violations 3. Determine risk of violations 4. Make appropriate decisions (use professional judgement) 5. Establish code authority
Course Description:	This session focuses on teaching inspectors to properly identify, cite and understand the risks associated with Food Code and Food Law violations. Numerous photos of violations will be shown, with class interaction allowing for discussion, questions and answers.
Suggested Preparation:	Complete Food Law / Food Code training course. Have a thorough knowledge of food safety basics.
Location:	As Announced
When Offered:	As Announced
Course Length:	One day (5-6 contact hours)
Course Contact:	Rodger Griffith, MDA, 517-241-0932, griffithr@michigan.gov
Cost:	None
Credit Types Offered:	Individuals may apply for MEHA CEU's
Fulfills Training Requirement For:	Partial fulfillment of 2004 MDA minimum program requirement 5.1 and Important Factor III.